

Beverley's

BISTRO & BAR

MID-DAY MENU • 2:00 PM - 5:00 PM

COLD BAR

OYSTERS ON THE HALF SHELL | 24 / 48
mignonette, shaved horseradish,
smoked cocktail sauce, lemon

TUNA CARPACCIO | 19
yellowfin tuna, citrus supremes, fresnos, fennel,
everything bagel spice, chili crunch, cilantro

CRAB & AVOCADO | 21
jumbo lump crab, ruby red grapefruit,
red fresno, toasted fennel,
breakfast radish, citrus vinaigrett

SMOKED WHITEFISH DIP | 17
crème fraîche, trout roe, dill,
everything bagel chips, pickled vegetables

WAGYU STEAK TARTARE | 18
cornichon, calabrian chili dijonnaise,
egg yolk, crispy potatoes,
sourdough

POTATO LATKES

CAVIAR & LATKES | 25
osetra caviar, crème fraîche,
pickled shallots, chives

SMOKED SALMON LATKES | 21
crème fraîche, capers, dill

SMOKED TROUT ROE LATKES | 19
crème fraîche, pickled shallots, chives

LATKES DELUXE | 30
two of each

SOUPS & SALADS

MATZO BALL SOUP | 14
chicken confit, celery, carrot, fresh herbs

ONION SOUP GRATIN | 14
caramelized onions,
sourdough croutons, gruyère

CAESAR SALAD | 16
romaine hearts, classic dressing,
crispy garlic, challah croutons
add grilled or schnitzel fried chicken | 12

BUTTER LETTUCE | 14
shaved radish, fines herbes,
champagne vinaigrette
add grilled or schnitzel fried chicken | 12

APPETIZERS

TRUFFLE DEVILED EGGS | 17
classic egg filling, black truffles

WHIPPED RICOTTA & BEETS | 18
hot honey, citrus supreme,
pistachio crunch

ROASTED GARLIC HUMMUS | 15
zhug, pine nuts, pita bread,
crudités vegetables

BAKED MEATBALLS | 18
beef & pork, san marzano tomato sauce,
mozzarella, parmesan, garlic baguette

CRISPY ARTICHOKEs | 21
fried roman style artichokes,
lemon garlic aioli, parmesan

SANDWICHES

PASTRAMI ON RYE | 21
pastrami,
cole slaw, gruyère,
russian dressing, marbled rye

DOUBLE CHEESEBURGER | 19
dry-aged beef, american cheese, lettuce,
pickles, caramelized onions, special sauce
add sunny-side egg | 3

DRINK MENU

COCKTAILS

BEV'S HOUSE MARTINI | 18

Thyme, Lemon, & Castelvetro Infused Vodka,
Lillet Blanc, Orange Bitters

BEV'S ESPRESSO MARTINI | 18

Mr. Black Coffee Liqueur, Licor 43, Vodka,
LDU Espresso, Nutmeg, Orange Zest

BLOOD ORANGE COSMO | 18

Vodka, Blood Orange Liqueur, Rosemary,
Lime, Cranberry

MEXICAN MARTINI | 18

Blanco Tequila, Orange Liqueur, Lime,
Cold-Pressed Olive, Habanero

COCKTAILS

ROYALE 75 | 16

Gin, Blackcurrant, Elderflower, Lemon, Prosecco

LYCHEE SPRITZ | 16

Lychee, Pink Grapefruit, Lemon, Topo Chico, Prosecco

JACK'S SALTY DOG | 17

Vodka, Lady Bird Ruby Red Grapefruit Soda,
Ginger, Lime, House Tajín

FIRE WHEN READY | 17

Blanco Tequila, Mezcal, Poblano, Honey,
Orange, Habanero, House Tajín

HEAT OF PASSION | 17

Reposado Tequila, Passionfruit, Pineapple,
Lime, Habanero, House Tajín

MATCHA LEMONADE MOCKTAIL | 12

Matcha Tea, Lemon, Honey

WINES BY THE GLASS

PROSECCO | 13 / 48

NV, Val D'Oca, Veneto, ITA

CHAMPAGNE | 26 / 100

NV, Champagne EPC Brut, Champagne, FRA

SPARKLING ROSÉ | 16 / 60

NV, Gratien & Meyer, Loire Valley, FRA

ROSÉ | 16 / 60

2024, Fleur de Mer, Côtes de Provence, FRA

PINOT GRIGIO | 17 / 64

2024, Giran, Alto Adige, ITA

SAUVIGNON BLANC | 16 / 60

2024, Saint Clair 'Dillons Point',
Marlborough, NZ

SAUVIGNON BLANC | 18 / 68

2023, J. De Villebois,
Menetou-Salon, Loire, FRA

CHARDONNAY | 18 / 68

2024, Château de la Greffière 'Sous le Bois',
Burgundy, FRA

CHARDONNAY | 16 / 60

2023, J Vineyards, Russian River Valley,
Sonoma, CA

PINOT NOIR | 16 / 60

2024, Pas de Problème,
Languedoc-Roussillon, FRA

PINOT NOIR | 18 / 68

2022, Evesham Wood Vineyard,
Willamette Valley, OR

BARBERA D'ASTI | 16 / 60

2024, Renato Ratti 'Battaglione', Piedmont, ITA

TEMPRANILLO | 17 / 64

2023, Bodega Lanzaga 'LZ', Rioja, ESP

CABERNET SAUVIGNON | 18 / 68

2021, Details by Sinegal, Sonoma, CA